

Small & To Share

Warm Olives - 9

Mediterranean Olive Mix / Castelvetroano / Garlic

Bowl of Soup - 12

MSK Fries - 12

Rosemary / Sea Salt / MSK Spices

Comice Pear - 13

Butternut Squash / Medjool Date / Fresh Ricotta / Meyer Lemon Dressing

Mixed Chicory Caesar - 14

Crouton / Parmesan / Anchovy

Green Bean Casserole - 14

Chantrelle Mushrooms / Gruyere

Meyer Lemon Salad - 14

Wild Arugula / Truffle Oil / Pecorino / Smoked Almond

Deep Fried Brussel Sprouts - 15

Pomegranate / Sage / Herb Yogurt Sauce

Woodfire Roasted Romanesco - 19

Roasted Garlic Tahini / Cranberry Chili Oil / Saffron

Daily Selection Raw Oysters

1/2 Dozen - 24 | Dozen - 48

Dungeoness Crab Cakes - 26

Pink Lady Apple & Frisee Salad / Lemon Aioli

Fillet Mignon Beef Tartar - 26

Capers / Shallot / Tarragon / MSK Pickles / Quail Egg / Crostini

Di Stefano Burrata - 29

Wild Arugula / Prosciutto / Kalamata Olives / Local Olive Oil /

Oven Roasted Tomato / Acme Toast



12.02.24 Dinner

Served at 5 pm

We value quality over quantity.
Sustainability over mass production.
Natural over artificial.

We strive to find the ripest fruits, humanely-raised protein & freshest grains all while working with local, sustainable farms, ranches & fisheries.

We politely decline all menu substitutions.

Please disclose all allergies to your server to ensure your safety.
Consumption of undercooked meats may be harmful.

Parties of 6 or more will be charged a 20% service fee.

Add to your pizza

Parmaggianno Regiano 3

Kalamata Olives // Wild Arugula 3

Red Onions // Garlic Confit 3

Fennel Sausage // Ham // Pepperoni 4

Burrata // Prosciutto 9

Main

Pear & Goat Cheese Ravioli - 29

Bartlette Pear / Aged Balsamic / Roasted Nuts / Sage

Braised Chuck Pasta - 35

Fresh Papperdelle / Gremolota / Parmigianno Reggiano

Dungeoness Crab Pasta - 39

Saffron Fettucini / Leek / Garbanzo / White Wine Sauce

1/2 Pound Wagyu Cheese Burger - 32

Beer Battered Onion Ring / Cranberry BBQ / Sharp Cheddar / MSK Pickles / Romaine / Roasted Leek Aioli / MSK Fries

Mary's Chicken al Mattone - 34

Brussel Sprouts / Butternut Squash / Brown Butter / Sage

Sierra Nevada Farms Bone-In Pork Chop - 37

Morrocان Spiced Napa Cabbage / Pear Jam

Wild Halibut - 39

Fennel / Leek / Dino Kale / Fresh Garbanzo Bean / Blue Lake Bean / Meyer Lemon Salsa

Grilled Painted Hills Filet Mignon - 59

Potato-Leek Gratin / Blue Lake Bean

Pizza

Margherita - 24

Tomato Sauce / Fresh Basil / Fresh Mozzarella

Pepperoni - 29

Fennel / Tomato Sauce / Mozzarella

Butternut Squash - 29

Bechamel / Sage / Mozzarella / Dino Kale / Brown Butter

House Made Fennel Sausage - 31

Chanterelle Mushroom / Carmelized Endive / Mozzarella / Red Onion / Fresh Ricotta

Prosciutto - 31

Garlic Confit / Mozzarella / Wild Arugula / Parmesan / Oven Roasted Tomato